

# *Decadent Flan*

Total Time: 6 hours +

## **Ingredients**

1 can Condensed Milk  
1 can Evaporated Milk  
1 can Coconut Cream  
1 tsp Vanilla Essence  
1 cup Sugar  
6 Duck Eggs



## **Preparation**

1. Preheat oven to 350 degrees
2. In a small saucepan, melt sugar on low heat till caramelized (do not stir until the sugar is completely dissolved)
3. Pour caramel in oven-proof round dish and spread evenly over the bottom. LET COOL
4. Mix all wet ingredients in a blender until well blended (30 seconds to 1 minute)
5. Pour custard over the cooled caramel and put in the oven for about an hour (check around 40 minutes and make sure the custard is firm in the center)
6. Take out and immediately edge the sides with a knife to make sure custard is free from the glass dish
7. Allow to cool in the fridge for at least 4 hours (overnight is the best)
8. Cover with a plate and turn upside down to finish